

This listing of claims will replace all prior versions, and listings, of claims in the application:

Listing of Claims:

1. (Previously Presented) A baking rack assembly for an automatic bread making machine comprising:

a frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member, the base member configured to engage a coupling device provided in a baking chamber of the automatic bread making machine when the frame is positioned in the baking chamber; and

a plurality of trays coupled to the frame in vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of dough wherein the frame can be selectively placed into and removed from the baking chamber as a unit.

2. (Original) The baking rack assembly according to claim 1 wherein each of the trays is provided with one or more holes extending therethrough to facilitate the flow of air around and through the assembly.

3. (Original) The baking rack assembly according to claim 1 wherein the trays are removably coupled to the frame.

4. (Canceled)

5. (Original) The baking rack assembly according to claim 1, further comprising a handle coupled to the frame.

6. (Currently Amended) An automatic bread making machine comprising:
a housing having a baking chamber coupled to a source of heat; and
control circuitry configured to execute various bread making instructions;

a baking rack assembly comprising a frame that is selectively placed into and removed from the baking chamber as a unit, the frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member; and

a plurality of trays coupled to and supported by the two sidewalls of the frame in vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of dough that can be proofed or baked on the tray when the frame and trays are positioned within the baking chamber.

7. (Previously Presented) An automatic bread making machine according to claim 6 wherein each of the trays is provided with one or more holes extending therethrough to facilitate the flow of air around and through the assembly.

8. (Previously Presented) An automatic bread making machine according to claim 6 wherein the trays are removably coupled to the frame.

9. (Previously Presented) An automatic bread making machine according to claim 6 further comprising a coupling member positioned in a bottom region of the baking chamber and configured to engage the base member.

10. (Previously Presented) An automatic bread making machine according to claim 6, further comprising a handle coupled to the frame.

11. (Previously Presented) An automatic bread making machine comprising:
a housing having a baking chamber and a container for receiving bread making ingredients, the container being releasably coupled to the baking chamber via a coupling device provided in the baking chamber;

a motor for mixing the ingredients within the container to form a dough;

a frame that is selectively placed into and removed from the baking chamber, the frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member with a plurality of trays coupled to and supported by the two sidewalls of the frame

in vertically spaced relation to each other, each tray providing a substantially horizontal support surface for a quantity of the dough, the base member engaging the coupling device when the frame is positioned in the baking chamber, the frame also having a permanent opening between the two sidewalls with dimensions sufficient to permit one of the trays to be passed through the opening while oriented in a substantially horizontal position; and

a heating element coupled to the baking chamber to bake the dough positioned on the trays when the frame and trays are positioned within the baking chamber.

12. (Previously Presented) An automatic bread making machine according to claim 11 wherein each of the trays is provided with one or more holes extending therethrough to facilitate the flow of air around and through the assembly.

13. (Previously Presented) An automatic bread making machine according to claim 11 wherein the trays are removably coupled to the frame.

14. (Previously Presented) An automatic bread making machine according to claim 11 wherein the base member is coupled to a bottom region of the baking chamber.

15. (Previously Presented) An automatic bread making machine according to claim 11, further comprising a handle coupled to the frame.

16. (Previously Presented) A method of baking a plurality of portions of dough comprising:

- placing ingredients into an automatic bread making machine;
- activating a motor of the automatic bread making machine to mix the ingredients to form a quantity of dough;
- removing the quantity of dough from the machine;
- dividing the quantity of dough into a plurality of portions;
- placing the plurality of portions of dough onto a plurality of trays coupled to and supported by opposing sidewalls of a frame in vertically spaced relation to each other;

inserting the frame and trays coupled thereto into a baking chamber of the automatic bread making machine until a base member of the frame engages a coupling device in the baking chamber;

activating a heating element of the automatic bread making machine to bake the plurality of portions of dough; and

removing the baked dough away from the frame through a permanent opening of the frame, the opening having dimensions sufficient to permit at least one of the trays to be passed through the opening while oriented in a substantially horizontal position.

17. (Previously Presented) A method of baking a plurality of portions of dough comprising:

forming a plurality of portions of dough;

placing the plurality of portions of dough onto a plurality of trays coupled to and supported by opposing sidewalls of a frame in vertically spaced relation to each other;

inserting the frame and trays coupled thereto into a chamber of an automatic bread making machine; and

activating a heating element of the automatic bread making machine to bake the plurality of portions of dough.

18. (Currently Amended) A baking rack assembly for an automatic bread making machine comprising:

a frame having two opposing, laterally spaced sidewalls extending upward from and coupled to a base member;

the frame configured to be positioned within ~~in~~ a baking chamber of the automatic bread making machine;

a coupling member extending downward from a bottom surface of the base member and configured to form an interference fit with a coupling member within the baking chamber; and

the frame configured to receive a plurality of trays coupled thereto in vertically spaced relation to each other, such that the frame and trays can be selectively placed into and removed from the baking chamber as a unit.

19. (Previously Presented) The baking rack assembly of claim 18, further comprising a plurality of trays configured to be received into the frame, each tray configured to provide a substantially horizontal support surface for a quantity of dough.

20. (Previously Presented) The baking rack assembly according to claim 19 wherein the trays are removably coupled to the frame.

21. (Previously Presented) The baking rack assembly according to claim 19 wherein each of the trays is provided with one or more holes extending therethrough to facilitate the flow of air around and through the assembly.

22. (Newly Presented) The method of claim 16 wherein the base member comprises a coupling member extending downward from a bottom surface thereof, and wherein the inserting step includes inserting the frame and trays coupled thereto into the baking chamber until the coupling member engages the coupling device in the baking chamber to form an interference fit therewith.